

**2026**

**GRB**

**Exhibitor Menu**

## A la Carte Breakfast Items:

Individual Yogurts (V)(AN) - \$66.00/dozen++

Fresh Fruit Cups (VG)(V)(AG)(AN)(DF) - \$114.00/dozen++

Vegan Overnight Oat Cups (VG)(V)(AN)(DF) - \$108.00/dozen++

Assorted Breakfast Pastries (V) - \$62.00/dozen++

Acai Yogurt Cups (V)(AN) - \$132.00/dozen++  
with granola, honey, toasted coconut, blueberries & strawberries

## Breakfast Tacos:

All individually wrapped and with salsa roja & salsa verde on the side

- Smoked Barbacoa (AN) – \$9.00/each++  
Shredded smoked barbacoa beef, roasted poblanos, pico de gallo, cotija cheese on flour tortilla
- Bacon, Egg & Cheese (AN) - \$9.00/each++  
Chopped bacon, scrambled eggs, pico de gallo, cheddar cheese on flour tortilla
- Chorizo Egg & Cheese (AN) - \$9.00/each++  
Chorizo, scrambled eggs, refried pinto beans, cheddar cheese on flour tortilla
- Poblano Potato Hash & Bean(V)(AN)(DF) - \$9.00/each++  
Roasted poblano peppers, quinoa, yukon gold potatoes, arugula, refried pinto beans on flour tortilla

## Breakfast Sandwiches:

All individually wrapped

- Smoked Brisket (AN) - \$12.50/each++  
Smoked brisket, egg, cheddar cheese, croissant
- Southern Chicken & Egg Biscuit (AN)– \$10/each++  
Fried chicken, egg, cheddar cheese, buttermilk biscuit
- Country ham bagel (AN) – \$10.00/each++  
Country ham, red pepper avocado cream cheese, egg bagel
- Egg white Muffin (V)(AN)- \$10.00/each++  
Spinach, cheddar, egg whites, toasted english muffin

## Katz In-Booth Barista

\$2,484.00/day++ (250 8oz servings) *\*requires attendant/barista / client to arrange power*

Includes Espresso, Cappuccino, Latte and Americano Using 2% and (1) Non-dairy milk and Assorted Flavored Syrups (Vanilla, Mocha, Hazelnut & Caramel)  
-Tabletop OR Cart Models Available

+One Time Setup Fee - \$240.00++ *\*setup will occur the day prior to the first service; please ensure power is ordered and setup*

+Additional Cups Available for \$6.00/each++

## Coldbrew Keg

\$375/each++ (75 Servings) *\*requires an attendant*

+ \$175 nitro connection fee per kegerator

Includes 12oz cups, ice, (1) flavored syrup, half & half and sugar

## Smoothie Package

\$1,450.00/day++ (250 12oz servings) [\\*requires attendant / client to arrange power / client to provide counter space \(6ft x 2ft\)](#)

Includes (2) Flavors: Blueberry Pomegranate, Mango, Peach, Strawberry Banana, Wildberry, Strawberry

+One Time Setup Fee - \$175.00++ \*setup will occur the day prior to the first service; please ensure power is ordered and setup

+Additional Cups Available for \$6.00/each++

## All Day Breaks:

Whole Fruit (VG)(V)(AG)(AN)(DF) – \$51.00/ dozen++

TX Fruit Cup (VG)(V)(AG)(AN)(DF) - \$114.00/dozen++

Cucumber, watermelon, pineapple with tajin

House Fried Kettle Chips & Dip (V)(AN) - \$165/3pounds++

-Choice of chip flavor (1): ranch, BBQ or sea salt & pepper

-Choice of dip (1): onion, roasted poblano ranch, creamy roasted garlic chili

House Fried Tortilla Chips (VG)(V)(AG)(AN)(DF)- \$144/3pounds++

with salsa roja & verde

Bagged Snacks - \$51.00/dozen++ [\\*dietary labeling on packaging](#)

Energy Bars - \$62.00/dozen++ [\\*dietary labeling on packaging](#)

Granola Bars - \$51.00/dozen++ [\\*dietary labeling on packaging](#)

Assorted Candy Bars - \$60.00/dozen++ [\\*dietary labeling on packaging](#)

Fresh Baked Cookies (V)(AN) – \$56.00/dozen++

Brownies (V)(AN) – \$58.00/dozen++

Truffles & Macarons (V)– \$120.00/dozen++

Collection of chocolate truffles & assorted parisian macarons

Spiced Pork Belly & Pecan Pralines - \$120.00/dozen++

Southern style candied vanilla sugar medallion with jalapeno cured pork belly & pecans

## Box Lunch - \$38.00/each++

Includes (1) Sandwich OR Salad; (2) Sides; (1) Dessert  
+\$4.50/pp++ to include a bottle of water or soda

### SANDWICHES:

- **Woodlands Turkey (AN)**  
with smoked turkey, gouda cheese, vedalia onion & peach chutney on a honey wheat roll
- **Golden BBQ Chicken (AN)**  
with sliced honey BBQ smoked chicken, cheddar cheese, grilled red onion slaw & golden BBQ sauce on jalapeno cheese bread
- **Shaved Prime Rib (AN)**  
with bell pepper, onions & provolone on black pepper challah roll
- **Pit Smoked Ham (AN)**  
with swiss cheese, leaf lettuce, tomato, honey mustard, pretzel bun
- **Roasted Butternut Squash (V)**  
with caramelized onions, bib lettuce, basil pesto, ciabatta roll
- **Lemon Basil Chicken Salad (V)(AN)**  
with lemon herbed marinated chicken, fresh basil, diced celery, red onions, thyme basil mayo on croissant
- **Asian Chicken Wrap (AN)**  
with crunchy broccoli slaw & edamame paired with tender grilled chicken pieces tossed in a honey sriracha sauce on a flour tortilla

### SALADS:

- **Chicken Caesar Salad (AN)**  
Romaine hearts, herbed marinated grilled chicken, shaved parmesan & croutons with a creamy caesar dressing
- **Mediterranean Chopped Salad (VG)(V)(AG)(AN)(DF)**  
with mixed greens, tomatoes, cucumbers, onions, chickpeas, vegan feta, & olives with rose wine citrus vinaigrette

### SIDES:

- **Piece of Whole Fruit (VG)(V)(AG)(AN)(DF)**
- **Vegetable Pasta Salad (VG)(V)(AN)(DF)**
- **Kettle Chips (V)(AN)**
- **Quinoa Tabbouleh Salad (VG)(V)(AG)(AN)(DF)**
- **Greek Potato Salad (V)(AN)**
- **Assorted Cheese Cubes (V)(AN)**

### DESSERTS:

- **Fresh Fruit Cup (VG)(V)(AG)(AN)(DF)**
- **Chocolate Chip Cookies (V)(AN)**
- **Fudge Brownie (V)(AN)**

## Simple Box Lunch - \$28.00/each++

Includes (1) Sandwich OR Salad; (1) Chocolate Chip Cookie and (1) Bag of Chips  
+\$4.50/pp++ to include a bottle of water or soda

### SANDWICHES/SALADS:

- **Turkey & Gouda Sandwich (AN)**  
with lettuce, tomato and mayonnaise and mustard PC
- **Ham & Cheddar Sandwich (AN)**  
with lettuce, tomato and mayonnaise and mustard PC
- **Roast Beef & Swiss Sandwich (AN)**  
with lettuce, tomato and mayonnaise and mustard PC
- **ZLT Sandwich (V)(AN)**  
with lettuce, tomato and mayonnaise and mustard PC
- **Vegetable Salad (VG)(V)(AG)(AN)(DF)**  
with mixed greens, cucumber, tomato, diced red onion, roasted peppers and balsamic vinaigrette

## Bites & Breaks

- **Texas Cheese & Charcuterie Display (AN) – \$450.00/per 25 pieces++**  
Collection of locally produced cheeses from Houston Dairy Maids accompanied with sliced cured meats, assorted jams, oils, marinated olives, crostini, & crackers
- **Fresh Crudité Display – \$12.50/pp++ \*minimum 25**  
Cut seasonal vegetables with assorted dips: red pepper hummus (VG)(V)(AG)(AN)(DF), jalapeno ranch (V)(AN), caramelized shallot (V)(AN), lemon basil pesto (V)(AG)(DF)
- **Bavarian Pretzel – Salted (V)(AN) - \$237.50/per 25 pieces++**  
served with beer mustard and spicy queso
- **Bavarian Pretzel – Cinnamon Sugar (V)(AN) - \$237.50/per 25 pieces++**  
served with whipped vanilla cream cheese dip
- **Hummus, Tapenade, & Whipped Feta (V)(AN) - \$13.50/pp++ \*minimum 25**  
with sliced cucumbers, carrots, celery, pita chips & crackers
- **Fresh Made Popcorn (V)(AN) - \$450.00/day++ \*client to arrange power**  
Includes: Machine rental, 100 servings of popcorn, popcorn bags, butter and salt  
[ADD ON: Assorted Flavored Salts - \\$50.00/day++](#)  
[ADD ON: Additional Popcorn Packs \(10 servings\) - \\$20.00/each++](#)

## CHILLED HORS D'OEUVRES

- **Antipasti Skewer (AN) – \$225.00/per 25 pieces++**  
Collection of marinated, vegetables, meats, & cheese
- **Chilled Beef Tenderloin Crostini (AN)- \$300.00/per 25 pieces++**  
Boursin cheese, spinach, shaved beef, caramelized onion, horseradish crème
- **Grilled Vegetable Ratatouille Crostini (V)(AN) - \$250.00/per 25 pieces++**  
with artichoke sundried tomato spread
- **Watermelon Poke Shooters (VG)(V)(AG)(AN)(DF)- \$275.00/per 25 pieces++**  
with wakame
- **Crawfish Sliders (AN) – \$250.00/per 25 pieces++**  
Crawfish tails, black beans, grilled corn, peppers, creole mustard aioli, lettuce on challah roll

## Bites & Breaks Continued

### WARM HORS'DOEUVRES \*requires attendant

- Chorizo Empanada (AN) - \$225.00/per 25 pieces++  
with chipotle ranch
- Pulled Pork Slider (AN) - \$250.00/per 25 pieces++  
citrus mustard slaw, smoked pulled pork shoulder, house BBQ sauce, onion roll
- Beef Brisket Arancini (AN) - \$250.00/per 25 pieces++  
with tomato BBQ sauce pipette
- Mini Beef Wellington (AN) - \$262.50/per 25 pieces++  
with blueberry sage compote
- Smoked Brisket Slider (AN) - \$275.00/per 25 pieces++  
citrus mustard slaw, smoked beef brisket, house BBQ sauce, onion roll
- Black Bean Empanada (V)(AN)- \$225.00/per 25 pieces++  
with avocado crème, mango, black bean, pico de gallo
- Corn & Edamame Quesadilla (V)(AN) - \$225.00/per 25 pieces++  
with salsa roja
- Mini Mushroom Beggars Purse (V)(AN)- \$225.00/per 25 pieces++9.00/each++
- Truffle Mac & Cheese Bite (V)(AN) - \$225.00/per 25 pieces++  
with truffle cheese sauce pipette
- Vegetable Pot Sticker (V)(AN)(DF) - \$237.50/per 25 pieces++  
with sweet soy garlic sauce
- Mini Shrimp & Grit Pots (AN)- \$275.00/per 25 pieces++
- Mini Crab Cake (AN)- \$300.00/per 25 pieces++  
with lemon aioli
- Smoked Chicken Slider (AN) - \$250.00/per 25 pieces++  
citrus mustard slaw, smoked pulled chicken, house BBQ sauce, onion roll

## Non-Alcoholic Beverages

- GRB Proprietary Coffee (Regular or Decaf) - \$78.00/gallon++  
\*\*MINIMUM 3GALLONS EACH  
+UPGRADE: Add (2) Flavored Syrups for +\$5/gallon++ (based on regular coffee quantity ordered)
- Starbucks Coffee (Regular) - \$85.00/gallon++  
\*\*MINIMUM 3GALLONS EACH  
+UPGRADE: Add (2) Flavored Syrups for +\$5/gallon++ (based on regular coffee quantity ordered)
- Assorted Hot Teas – \$78.00/gallon++  
with lemon and honey
- Dirty Soda Bar - \$1,200.00++ (150 servings) \*requires an attendant  
Includes: Coke, Diet Coke, Sprite, Dr Pepper  
Syrups: Coconut, Pineapple, Mango, Cherry, Raspberry, Vanilla, Blue Raspberry  
Creams: Vanilla Sweet Cream, Half & Half  
Garnish: Lime, Lemon, Cherry  
\*will include list of suggested mixes
- Signature Infused Waters – \$200.00/3gallons++  
Strawberry Kiwi / Cucumber Lemon / Minted Watermelon
- Assorted Soft Drinks (12oz) - \$108.00/case of 24++
- Dasani Bottled Water (16.9oz) - \$108.00/case of 24++
- Perrier Sparkling Water (12oz) - \$132.00/case of 24++
- Energy Drinks - \$168.00/case of 24++  
Monster
- Unsweet Iced Tea - \$75.00/gallon++  
with sweeteners
- Lemonade - \$75.00/gallon++
- Water Cooler Rental - \$157.00++ \*client to arrange for power  
Includes (1) 5gallon water jug  
+Additional jugs - \$52.00/each+
- Keurig Machine Rental - \$295.00++ \*client to arrange for power  
Includes 24 regular, 12 decaf k-cups, water, cups, lids, sleeves, stirrers, napkins, sugar, half & half  
+Additional k-cups - \$57.00/pack of 12++

## Bar Options

All alcohol must be purchased through and served by a Levy RAS and TABC Certified Bartender  
Bar front required; rentals available for \$150.00/day++

### HOSTED BAR

- **Cocktails - \$12.00/each++** \*available on consumption; minimum 50  
Tito's Handmade Vodka, Bombay Sapphire, Bacardi Superior, Hornitos, Crown Royal, Jack Daniels, Dewars White Label includes mixers
- **Beer - \$264.00/case of 24++**  
Michelob ULTRA, Miller Lite, Modelo, Blue Moon, Shiner Bock, St. Arnolds Art Car IPA, Karbach Love Street Blonde
- **Keg Beer –Market Price (160 servings)** \*client to arrange power  
Keg's are Special Order – Pricing and Available Provided Upon Request – No In-House Inventory  
Once a Keg has been Ordered it Cannot be Cancelled
- **Wine - \$58.00/bottle++**  
Proverb: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon
- **Sparkling Wine - \$56.00/bottle++**  
Wycliff: Brut, Brut Rose

### PACKAGES

- **Champagne Toast \$450.00++ (50 servings)**  
Premium Prosecco with disposable flutes
- **Bloody Mary Bar- \$1,000.00++ (100 servings)**  
Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Tabasco, Worcestershire, Salt Rimmer, Tajin Rimmer, Green Olives, Lime Wedge, Celery Stick
- **Margarita Bar- \$1,100.00++ (100 servings)**  
Hornitos Tequila, Classic Mix, Strawberry and Mango Flavoring, Salt Rimmer, Tajin Rimmer, Sugar Rimmer, Lime Wedge
- **Frozen Margarita Package - \$1,300.00++ (75 servings)** \*client to arrange power  
Classic Margarita with (2) Flavored Syrups  
\*Includes machine rental and 9oz servings per person  
**ADD: Additional batch \$900++**
- **Texas Wine Experience- \$1,500.00++ (100 servings)**  
Four Texas Made Wines – 5 Bottles per Type  
Chapelton Estate: Blanc du Bois, Cabernet, Zinfandel, Bubble Rose
- **HTX Beer Package- \$1,200.00++ (120 servings)**  
Three Houston Breweries – 5 Cases  
**Breweries:**  
Eureka Heights Brew Co (7 miles)  
8<sup>th</sup> Wonder Brewing (2 blocks)
- **Texas Beer Package- \$1,200.00++ (120 servings)**  
Three Texas Breweries – 5 Cases  
**Breweries:**  
Shiner Bock Brewery (122 miles)  
St. Arnolds Brewing Company (2 miles)  
Karbach Brewing Co (10 miles)

- **Eureka Heights Beer Package - \$1,200.00++ (120 servings)**

5 Cases

-Buckle Bunny Cream Ale / Mini Boss IPA / 713 Pilsner

- **Texas Beer Wall- \$4,500.00++ (480 servings) [\\*client to arrange power](#)**

Three Texas Breweries / 1 Keg from each

-Shiner Bock, Karbach Love Street, St. Arnolds Art Car IPA

\*Includes LED lights (you choose your color)

## **Policies & Guidelines**

Levy is the exclusive caterer for the George R. Brown Convention Center ("GRBCC"). Absolutely no food or beverage is allowed into the GRBCC without prior written approval from a Levy representative. THIS INCLUDES BOTTLED WATER.

### **Charges & Fees:**

All prices are subject to a (++) charge, which represents a 23% Administrative Fee, State Sales Tax 8.25% and State Mixed Beverage Tax (alcohol) 8.25% (as applicable) \*please note that the administrative fee is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary, at your discretion and must be given directly to the employee.

### **Service Contractor:**

Levy does not supply any tables, chairs, equipment, trash removal or electricity for your booth. You must order through your service contractor or appropriate building partner. Bar fronts are available for rental; please see your sales manager for pricing.

### **Pricing:**

Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.

### **Staffing:**

All hot food items will require an attendant to monitor and maintain health and safety for both the food product and the heating equipment. Standard labor rates are as follows: \$300++/per person, for up to four hours. If additional time is necessary, each additional hour is \$35++.

### **Delivery:**

A \$35.00 Delivery/Refresh Fee will apply for each food and beverage delivery. Please note that deliveries for non-temperature sensitive items may be delivered as early as 1 hour prior to scheduled delivery time and does not require a person present to accept. Temperature sensitive items may be delivered as early as 30 minutes prior to scheduled delivery time.

### **Order Deadline:**

All orders must be received a minimum of 21 days prior to the show start date. Any order received within 21 days may incur a 25% Late Fee and is subject to availability.

### **Special Order Items:**

A specialty item refers to any food/beverage item or brand that is not on our current menu. Requests for specialty items are not guaranteed for approval and all requests must be received a minimum of (30) days prior to the start of the show. These items cannot be canceled once confirmed and are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.

### **Payment Policy:**

All food and beverage orders require 100% payment in advance. We accept American Express, Mastercard, VISA, Discover, check or ACH/Wire/EFT on initial orders. Client must have a credit card on-file for any additional services ordered on-site during the show.

\*Check, Wire/ACH/EFT orders must be paid for 14 days prior in order to ensure payment is on time before services will be rendered.

### **Changes/Cancellations:**

Changes/Cancellations must be submitted in writing no later than (14) business days prior to start of event in order to receive a refund.

Full charges will be applied to changes/cancellations of any menu items received within (14) days.

### **Food Manufacturer Sampling:**

If food manufacturer sampling is requested, please contact Sales Manager for proper forms and information regarding policies.

### **Alcoholic Beverages:**

All alcoholic beverages must be purchased and served through Levy. Bartenders will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Levy's sole judgment appears to be intoxicated. Alcohol is not charged on consumption and any remaining will be forfeited. Any alcohol must be consumed on-site and is not allowed to be taken off premise per TABC laws. Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaway/promotions.